



REPUBLIC OF KENYA



**PUBLIC HEALTH OFFICERS &
TECHNICIANS COUNCIL**

Email:
photc.kenya@gmail.com/info@photc.org
Website: www.photc.org
Telephone: 020 239 864 6/7/8/9

Head Office: KMTC Grounds,
Raila Odinga Road – Off Ngong' Road
P.O. BOX, 34061-00100,
NAIROBI

PHOTC PROFESSIONAL EXAMINATIONS TIMETABLE- AUGUST 2026 SERIES

EXAMINATION CENTRE: KENYA MEDICAL TRAINING COLLEGE - NAIROBI

MONDAY 17th TO THURSDAY 20th AUGUST 2026

DAY&DATE	TIME	
	9:00am -12:00 pm	2:00pm -5:00 pm
Monday 17th August 2026	Rehearsals (Mandatory to all candidates)	Paper One Built Environment & Public Health Engineering.
Tuesday 18th August 2026	Paper Two General Public Health Practice and Community Health	Paper Three Food Science and Inspection
Wednesday 19th August 2026	Paper Four Spot Evaluation	
Thursday 20th August 2026	Paper Five Oral/ Practical Evaluation	

PHOTC Examination areas of coverage

Classification	Areas Covered
1. Public Health Engineering	• Water Sanitation and Hygiene. • Liquid waste management. • Solid waste management • Conservancy • Drainage and plumbing • Pollution control
2. Community Health	• Epidemiology and biostatistics. • Prevention and Control of diseases. • Communicable diseases. • Non-communicable diseases. • Entomology, Pest and Pest Management. • Occupational Health and Safety. • Immunization. • Disaster management and response. • Primary Health Care. • Parasitology. • Community strategy. • Health promotion.
3. General Public health	• Port Health. • Principles of Environmental Health. • Public Health Law and Practice. • Management and professional ethics. • Health project management.
4. Built Environment and Sanitation.	• Building Construction and Technology. • Quantity survey. • Land Survey. • Technical Drawing and Plan Approval. • Environmental Health Impact assessment. • Building science and materials. • Ventilation and lighting. • Preventive maintenance. • Land Development and settlement.
5. Food Science and Inspection	• Community Nutrition. • Food Science and inspection • Food hygiene and Safety. • Anatomy and physiology of food animals. • Meat Pathology and inspection.
6. Practical Evaluation	• Property Inspection and report writing. • Spot and Oral Evaluation.